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Cork Tree in the Botanic Garden, Chelsea, England.

THE CORK TREE.

MR FESSENDEN—It has always appeared to me to be very desirable, and practicable, to introduce into this country from Europe the Cork tree and the Spanish Chesnut. Of the latter I will speak on some future occasion.

It may not be known to all that the Cork tree is a variety of the oak *(Quercus suber.)* This tree is indigenous or at least abundant in Spain, Portugal, Italy, and the States of Barbary. It would be a most important acquisition to the United States. In the opinion of Michaux, it will thrive wheresoever the Live Oak subsists; the soil of the *pine barrens* would be in general too meagre to sustain its vegetation. The inhabitants of the Southern States and neighboring islands would probably find it advantageous to rear it in such parts of their plantations as are unfit for the cultivation of cotton. The bark of the Cork Oak could be transported to the Northern States or made into corks on the spot, and thus become a great article of commerce. It is computed that 120 millions of corks are annually used in France; 2500 tons of cork were imported into Great Britain in 1827. I have no means of ascertaining the amount of cork imported into this country.

The tree grows to the height of 30 to 40 feet, and 2 to 3 feet in diameter, with evergreen leaves, though the greater part of them fall and are renewed in the spring; the wood is hard, compact and heavy, though rather less durable than many other kinds of oak, its great value being in its bark. Cork is the bark which the tree pushes outwards, as is common to all trees, but in this case the bark is of larger quantity and is more speedily renewed, when removed; there is a *liber*, or inner bark, below it, and from this the cork is renewed in the course of a few years, while the tree is said to live longer, and grow more vigorously than if the cork were not removed. The cork is first taken off when the tree is about 15 years old; the bark is then thin, hard, full of fissures, and consequently of little value, and is used by fishermen to buoy up their nets, &c.* The second crop is also inferior. After this the operation is repeated once in 8 or 10 years, the produce being greater in quantity, and superior in quality each successive time. Duhamel says a cork tree thus barked will live 150 years.

The bark is removed in July and August, being slit with a knife in a perpendicular direction from the top to the bottom, with two incisions across, one near the top and one near the bottom of the trunk. For the purpose of stripping off the bark, a knife with a wedge-shaped handle at each end is used. After the incision is made, the bark is beaten to detach it from the *liber;* it is then lifted up by introducing the wedged handle, taking care to leave sufficient of the inner laminæ upon the wood, without which precaution the tree would die. The bark being thus removed, is divided into convenient lengths, then flattened, and slightly charred to contract the pores. This substance is the rough cork of commerce; and is then fit to be cut into floats, stoppers, shoe soles, and other articles for domestic use. The cork of the best quality is firm, elastic, and of a slightly red color.

Branch of the Cork Oak—Quercus suber.

Fresh acorns of the cork tree for planting in the United States, could no doubt be easily obtained by some of our Horticultural Societies, or public spirited individuals, through the agency of U. S. Consuls in Europe, who would take an interest in procuring the true sort, and in having them packed in sand to ensure their vegetation.

QUERCUS.

*See the article on TIMBER TREES in the Library of Entertaining Knowledge; a popular and instructive work republished by Lilly & Wait, of this city.

FOR THE NEW ENGLAND FARMER.

ON MAKING GOOD BUTTER.

MR FESSENDEN—SIR—In cooperation with your correspondent, H. C., whose remarks on agricultural premiums (New England Farmer, vol. 10, page 177,) are both sound and sensible; and more particularly in reference to the late award of premiums for the best butter, I have looked over the numbers of the Massachusetts Agricultural Repository and Journal for the past years, and send you the names of all those persons who have received the premiums on butter, from the time of the first exhibition, in 1821, to the present time. It is certainly a just claim of the public when money has been paid by it, as a reward, to know the process by which the article receiving the reward was made, 'not only the results, but the means and process by which such results are obtained,' more especially if as heretofore, (though not in the last offer,) one of the conditions was that such communications should be made. I doubt not the very respectable individuals, who have exhibited the result of their skill and had their reward, will communicate through you to the public, in addition to what they may have communicated to the committee, their whole dairy process. The first award was made in 1821, and the first premium of $10 paid to Col. Stephen Hastings, of Sterling. The second premium of $5 to Luke Bemis, Watertown.

1822, 1st prem. $10, to Mary Clark, Watertown; 2d, $5, Col. Hastings, Sterling.

1823, 1st prem. $15, Jonathan Upham, Newton; 2d, $10, S. Hastings, Sterling; 3d, $7, Jepthah Parker, Chelmsford; 4th, $5, Rev. L. Capen, Boston.

1824, 1st prem. $15, Michael Crosby, Bedford; 2d, $10, Luke Bemis, Watertown; 3d, $7, S. Hastings, Sterling.

1825, 1st prem. $15, Luther Chamberlain, Westboro'; 2d, $10, Charles Cutter, Weston; 3d, $7, G. Crosby, Bedford; 4th, $5, S. Hastings, Sterling.

1826, 1st prem. $15, Rev. Mr Capen, Boston; 2d, $10, M. Crosby, Bedford; 3d, $7, L. Chamberlain; 4th, $5, Jacob Deane, Mansfield.

1827, 1st prem. $15, Charles Cutter, Weston; 2d, $10, M. Crosby, Bedford; 3d, $7, L. Chamberlain; 4th, $5, Adam Hemmenway, Framingham.

1828, 1st prem. $15, M. Crosby, Bedford; 2d, $10, L. Chamberlain; 3d, $7, Jonathan Wait, Whately.

1829, first year of an offer of $100, none was entered considered worthy of the premium—none even worthy of the 1st Agricultural premium; 2d, $10, Geo. Crosby, Bedford; 3d, $7, Margaret T. Crosby.

1830, 1st prem. $15, M. Crosby, Bedford; 2d, $10, Nahum Hardy, Waltham; 3d, $7, L. Chamberlain; 4th, $5, Adam Fay, Westboro'.

1830, December,* 1st prem. $100, Henry Sprague, Charlton; 2d, $50, Moses Newhall, West Newbury.

1831, December, 1st prem. $100, Luther Chamberlain, Westboro'; 2d, $50, Henry Sprague, Princeton, formerly of Charlton; 3d, $30, Seth Davenport, Mendon; 4th, $20, Samuel Sawyer Sterling; 5th, $15 Gabriel Parker, Southboro; 6th, $10, Lydia Page, Hardwick.

While the premiums were small and given ex-

* In vol. 9, page 266 of New England Farmer, an extract is made from every communication received from the competitors, which could be useful to the public in relation to the manufacture of butter.

clusively by the Agricultural Society, it was perhaps more a duty that the mode of manufacture, (if peculiar,) should be published, than after a larger premium was offered, which although awarded by a Committee of the Society, was contributed by individuals, and as much perhaps with the object of attracting good butter to the market, as enlightening the farmer in its manufacture.

In the publication of the Bath and West of England Society's papers, vol. 5, page 67, No. 19, an essay of fiftyfour pages was published by Dr Anderson, on the mode of making butter, very minute in its directions. Thirteen years after an abridgment of this was published in the Massachusetts Agricultural Repository and Journal for 1806, vol. 2d, page 70, and is I believe the only essay full and practical on the subject published in this region. Occasional communications of new modes, both of making and preserving butter, have appeared in your valuable record, but few, if any with a name, or with entire directions, merely experiments communicated on the supposition that those who wish to try them, know already how to make butter.

The grand watch word of the dairy, should, like the Indian's solution of the three articles he liked best, be a repetition, cleanliness, cleanliness, cleanliness; this, commenced with the hands that milk, and never forgotten in any of the changes from the strainer to the market stall, and the butter will be *good*, if the cows are only ordinary; but if the stock be well selected, the food well adapted, and all facilities for the work from cellar to salt be well provided, the butter will of course be better, and the gradation will then be *good*, *better*, *best*, instead of the present degrees of good, not so good, too bad. I send you a very sensible letter from a thoroughly experienced and successful cultivator, in answer to some inquiries made by Mr Sullivan, the Corresponding Secretary of the Massachusetts Society for Promoting Agriculture, in relation to the management of a dairy and stock, which will serve as a model of the sort of information desired in relation to the management of cows, as well as in the accuracy and completeness of the details.

W. W.

—

Brookline, 22d March, 1831.

Dear Sir—It would give me much pleasure to answer your questions upon the subject of the dairy, could I do it with satisfaction to myself or benefit to the public. My farm is so small it is not suited to that object. Yet, although my knowledge of the subject is so inadequate to your purpose, I will cheerfully give you as nearly as I can the result of the little experience I have had.

I keep only two cows; one would be sufficient were it not that a part of the time we should lack a supply of milk, and they are better contented together than single, and were I able to sell all the surplus milk, they would be as profitable as anything my farm would produce. A main object has been always to have an abundant supply of milk for my men to drink in the summer season, as well as for all other uses of the family, these calls being various will not admit of a precise calculation. Of late years I have had no regular opportunity to sell all the surplus; part we have made into butter and part disposed of otherwise. Formerly we had a man call regularly for what we had to spare, for which he paid never less than 12½ cents a gallon, which affords data in part for the quantity produced. In looking over the account for 1819, 1820 and 1821, I find we delivered averaging the three years, 735 gallons a year.—As to the quantity otherwise used and disposed of, it must in some measure be conjecture; I think I am within bounds to say it could not average less than 6 quarts a day, making 547 gallons a year.—Total 1282 gallons at the moderate price of 12½ cents a gallon, amounts to $169 25, to which add the proceeds of two calves, $15 33, gives $175 58, or $87 79 for each cow.

I have never observed particularly as to the quantities given at the three divisions of time you describe, but generally they vary very much from each other; they also vary very much in this particular according to the season of the year in which they calve—for instance, if they calve on the 1st of December, the food for the first three months will be hay, if in May, grass, which will vary much the quantity. Of my cows, the one which goes dry the longest, (at least two months,) gives the most milk on the whole; the other would give it the whole time did we continue to take it from her; the first also produces the best calf, and is the most profitable cow.

So various are the qualities of land of which farms are composed, also their location in regard to a market for the produce, that no particular rule will apply to all. It does not admit of a doubt with me, that farmers within a reasonable distance of a market, will always be best rewarded by *generous feeding*, and I think the same effect will generally follow.

As to the application of milk to butter and cheese, I have no practical knowledge. The manner of keeping my cows and the cost is as follows. I have taken about three acres of mowing land, which is always supplied with water, by a brook passing at the foot of it. The cows are put into it, when the grass is three or four inches, which is about the 10th of May, varying a little according to the seasons; this affords a plenty of food till I have cut the grass from an adjoining lot of about two acres, and the grass has again started to a suitable heighth; I then change the pasture, giving time for a further growth in the first, which is again fed, and late in the autumn, for a month perhaps, they are allowed to feed on other mowing land and in these ways they get all their food for six months. I calculate the cost as follows:

The three acres would produce 4 tons of Hay, which I value, standing in the field, at eight dollars a ton, $32,	$32 00
This pasture affords food for 17 weeks, the remaining 9 weeks I value at $1.50 per week for both cows,	13 50
	45 50
The other six months I keep them almost wholly upon rowen, which I estimate at 5 tons, and value it, in the barn, at $10 per ton,	50 00
A little meal, at times most needed, 6 bushels in the whole, at 60 cents,	3 60
Green vegetables valued at the same,	3 60
	$102 70

Taking this from the proceeds of the milk and calves, which, as before stated, is $175 58, leaves $72 88 profit.

So that over and above what the produce of the same land would bring, I gain a clear profit of $72 88, which more than furnishes the ample supply for the use of my family.

To recapitulate.—The proceeds of two cows for one year,	$175 58
Deduct the cost of keeping them the same time,	102 70
Balance,	$72 88

being a net profit over the value of the produce of the land if otherwise disposed of. The cows I do not consider naturally above mediocrity; if their profit is greater it is to be attributed to *good keeping* which always insures reward.

Very respectfully,
Your obedient servant,

Hon. Richard Sullivan.

REMARKS ON FRUIT AND FRUIT TREES.

Continued from page 198.

The editor proceeds to consider 'upon what principle the flavor of particular fruits may be improved, and deems all improvements 'entirely due to the increased action of the vital functions of leaves.' The nature of the stock does not, he argues, at all influence the flavor of the fruit of the scion. 'Those who fancy, for instance, that the quince, [used as a stock to the pear] communicates some portion of its austerity to the pear, can scarcely have considered the question physiologically, or they would have seen that the whole of the food communicated from the alburnum of the quince to that of the pear is in nearly the same state as when it entered the roots of the former. Whatever elaboration it undergoes, must necessarily take place in the foliage of the pear; where, far from the influeuce of the quince, secretions natural to the variety, go on with no more interruptions, than if the quince formed no part of the individual.' The fluid or sap collected by the roots, when elaborated in the leaves, is so modified by the combined action of air, light and evaporation, as to acquire the peculiar character of the final secretions of the individual from which it is formed. 'From these secretions,' as discharged by the foliage into the system of the plant, 'the fruit has the power of attracting such portions as are necessary for its maturation. Hence it follows, that the more we can increase the peculiar secretions of a plant, the higher will become the quality of the fruits and *vice versa*. Pruning and training, and the exposure of branches to the most light in the sunniest aspects, promote the former effect.'

The next subject considered is, 'the mode of multiplying improved varieties of parts, so as to continue in the progeny exactly the same qualities, as existed in the parent.' Seeds will not perpetuate a variety undeviatingly; buds will. 'A plant is really an animated body, composed of infinite multitudes of systems of life; all indeed, united in a whole, but each having a power of emitting descending fibres in the form of roots, and also of ascending in the form of stem. The first of these buds is the embryo [in a seed]; the others are subsequently formed on the stem emitted by the embryo. As these secondary buds develope, their descending roots combine and form the wood, their ascending stems give rise again to new buds. These buds are all exactly like each other; they have the same constitution, the same organic structure, and the individuals they are capable of producing are, consequently, all identically the same; allowance of course being made for such accidental injuries or alterations as they may sustain during their subsequent growth. It is upon the existence of such a remarkable physiological peculiarity in plants that propagation entirely depends; an evident proof of which may be seen in this circumstance: take a cutting of a vine consisting of the space which lies between two buds, an internodium, as botanists would call the piece,

and no art will succeed in ever making it become a new plant, however considerable the size of the internodium may be. But, on the other hand, take the bud of a vine, without any portion of the stem adhering to it, and it will throw out stem and root, and become a new plant immediately.' The various modes of artificial propagation, such as increasing by eyes, striking from cuttings, laying, budding and grafting, 'all consist in the application of these principles under various forms.'—Increasing by eyes or buds is illustrated by the above instances of the vine. Striking by cuttings consists in placing a stem, bearing more buds than one, 'in circumstances fit for the continuance of life;' and this method has an advantage over propagation by single buds, as 'the stem of the cutting forms an important reservoir of nutriment' for the buds it bears, until they can emit roots into the soil to cater for themselves. That bud which is nearest the bottom of the cutting emits its roots 'first into the earth,' and a 'good operator always takes care that the lower end of his cutting is pared down as close to the base of the bed as may be practicable, without actually destroying any part of the bud itself: by this means the first emitted roots, instead of having to find their way downwards between the bark and wood, strike at once into the earth, and become a natural channel by which nutriment is conveyed into the general system of the cutting.'

'*Laying* is nothing but striking from cuttings, that are still allowed to maintain their connexion with the mother plant, by means of a portion, at least of their stem. Tongueing the layer, 'has the effect of enabling the roots to be emitted into the soil through the wound more readily than if they had to pierce through the bark.'

Budding and Grafting.—Budding differs from grafting in this, that a portion of the stem is not made to strike root on another stem; but that on the contrary, a bud deprived of all trace of the woody part of a stem is introduced beneath the bark of the stock, and there induced to strike root. 'In performing either of these operations, the great point to be attended to is to secure the exact contact of similar parts.'

Transplanting.—The success of this important operation, the writer conceives, may be proved to depend exclusively upon these two conditions: 1. The preservation of the spongioles of the roots; and 2. The prevention of excessive evaporation. The spongioles are the extremities of the fibres, and consist of bundles of vessels surrounded by cellular tissue in a very lax spongy state. 'Plants absorb all or nearly all of their fluids through these spongioles, and, as the latter are exceedingly delicate in their organization, their destruction will be effected in exact proportion to the violence or carelessness with which their transplantation is performed. 'It is because of the security of the spongioles from injury, when the earth is undisturbed, that plants reared in pots are transplanted with so much more success than if taken immediately from the soil.' As every fibre is terminated by a spongiole, cutting through the roots of large trees to induce the formation of fibres, the year previous to removing them, contributes to successful transplanting. 'When destroyed, the spongioles are often speedily replaced, particularly in orchard trees, provided a slight degree of growth continues to be maintained. This is one of the reasons why trees removed in October succeed better than if transplanted at any other time. The first impulse of nature, when thetree finds itself in a new situation, is to create new mouths by which to feed, when the season for growing again returns.'

Evaporation.—The prodigious evaporation of plants, is first attested by quotations from Hales, Guettard, and Knight. A plant of sun-flower perspired seventeen times more than a man.—This loss has all to be supplied by the moisture introduced into the system by rhe spongioles; and hence if the spongioles are destroyed, and evaporation takes place before they can be replaced, a plant must necessarily die. From this principle arises the impracticability of transplanting deciduous trees when in leaf. Hence also 'certain evergreens can be transplanted in almost all months; this arises from their perspiration being much less copious than in deciduous trees, wherefore the spongioles have less difficulty in supplying the loss occasioned by it.'

In damp or wet weather this evaporation is least; in hot dry weather it is greatest. 'Conformably with these conditions, and consistently with the foregoing principle, it is, that deciduous plants, if taken from the ground in summer, are put into pots, and put in a hot bed to recover; not for the sake of the heat, but because the atmosphere of a hot bed is so charged with humidity that perspiration cannot go on, so that the vital energies of the plant, instead of being wasted by evaporation are directed to the formation of new mouths by which to feed.'

From the American Farmer.

CULTURE OF INDIAN CORN.

Mr Smith: *Dresden, June* 1, 1831.

Indian corn being an important production of our soil, and extensively grown by our farmers, it is desirable that we should attain the mode of cultivating it, at the same time most easy and most productive. To contribute something to this end, I shall make some observations on the best mode of cultivating this grain, and point out some errors into which I conceive many of our farmers have fallen with regard to it. To ascertain the proper mode of culture for any plant it is necessary to examine into its nature and qualities, and the kind of soil to which it is best adapted, and we should proceed accordingly. The want of proper attention to this rule has produced much wild theory and bad practice in agriculture. The corn plant requires a loose alluvial soil to bring it to its greatest perfection, we should therefore in preparing ground for its reception render it as light and mellow as possible, ploughing as deep as the nature of the soil will admit; harrowing the ground previous to planting is advantageous in hard cloddy soils, but is not generally necessary. The seed should be deposited in furrows struck as deep as the ground is ploughed, and lightly covered with loose earth, if too much earth is thrown upon it there is danger of its rotting in cold wet weather, which sometimes succeeds the season of planting. By this mode of planting the plants are more firmly fixed in the earth, the roots striking deep draw a greater supply of nourishment to support them, they are likewise more secure from drought which often proves very destructive to the corn crop, the stalks will not generally grow as tall as those which are planted superficially, but are thicker and stronger and produce larger ears. The best process of cultivation is, that which will preserve a level surface, and most effectually destroy the weeds. This is most effectually done by drawing a large harrow over the rows, (the depth of the furrows will preserve the plants from injury) the weeds should be carefully removed, and the furrows filled up around the plants as they become large enough to bear it. If this operation is well done, (and much of the success of the crop depends upon its being so) one ploughing will be sufficient; in doing this the earth should be thrown to the corn, but care should be taken not to ridge it, which is very injurious, as it carries off the rain from the corn which requires a plentiful supply of moisture, especially when earing.

Many farmers pursue a quite different course, just skimming the surface, and planting their seed almost on the top of the ground; the consequence is that the roots, unable to penetrate the hard earth beneath, afford but little sustenance to the plants which run up spindling, and being often exposed to drought, yield but a scanty crop; this may be often seen by examining the outer rows of corn where the ground could not be well ploughed. What seems to have led to this practice is the cultivation of new ground where it could not be ploughed deep, the strength of the soil produces abundantly with any kind of culture. The superficial farmer continues skimming the surface until it becomes exhausted, when supposing the land worn out he abandons it to wiser cultivators.

Another error which some practise is so abused as almost to carry with it its own confutation, this is to plough so deep as to cut and mangle the roots of corn with the idea of making it produce better. This causes what is called fired corn, that is, the blades wither and die before it is fully ripe.

Though I conceive the above observations to be supported by reason, they are somewhat the result of experience, the best proof of theory. I once planted in the same field with some who ploughed shallow, while my part was broken up beam deep and furrowed with the plough one after the other in the same furrow; the consequence was that I had a better crop than they, with much less labor, and I am convinced that every similar trial would produce a similar result.

A Western Farmer.

Save your Ashes.—It is now a well attested fact that the fine ashes of Schuylkill coal will make an excellent fire if made into balls of the consistence of thick mortar. A friend of mine showed me a fire last evening which had been burning six hours, made principally of these ash balls, which was then as good and as warm a fire as it would have been if he had made it of coal. The manner in which these balls are made is as follows: mix the water with the fine ashes of the coal, and then make them into balls about the size of an egg, let the grate be half full of coal, and fill it with these balls, then put on the blower, and in a few minutes it will be in a blaze and make a good fire.—*Working Man's Advocate.*

A Chambersburgh paper asks—'May not our dreadful influenza be the dreaded cholera of Europe, in a modified form? What say the physicians?'

DR FISKE'S ADDRESS.

Concluded from page 197.

Thus, by the exertions of public spirited individuals, and the operation of the mental machinery embodied in our agricultural and other popular societies, we have already attained an elevated standing, and may soon compete with any country of similar soil, climate and population. Having conducted my auditory to this commanding height, it will doubtless be gratifying to our love of country, and national pride, to make it an observatory from whence we may descry the first footsteps, and trace the courses of our early progress.

The science of agriculture, in our country, is necessarily of modern origin. Our Pilgrim fathers did not, like their descendants, explore a wilderness for a more congenial climate, or more fruitful soil—but to plant the seeds and enjoy the fruits of civil liberty and religion—a better inheritance to their children, and legacy to their posterity, than all the riches and cultivated possessions they abandoned in the old world, or could hope to acquire in the new. This hallowed enterprise gave beauty to a sterile soil, on a bleak and dreary coast, in the depths of a rugged winter. It infused tranquility and joy amid the roaring of the elements, and the more hideous din of these first disturbed, and prior occupants of the wilderness. Had their expedition emanated from any secular views, this disheartening spectacle of the country, presented at their first landing, would have driven them back in despair, leaving not even their dead to possess it! Thanks to a sustaining Providence for their unconquerable zeal to establish on earth a heavenly inheritance. This, in the form of civil and religious institutions they have transmitted, with the soil, to bless and sustain an empire which they founded.

Doubtless many of our progenitors brought with them a competent knowledge of husbandry. But the display of agricultural skill is only to be exemplified on permanent possessions, in a season of public tranquility. Its great efforts are to be known only in fertile and populous regions, where the soil is tasked to sustain an undue accumulation of inhabitants.

When our ancestors had become sufficiently potent to carry a war of extermination into the territories of their savage foe, with a foresight characteristic of their descendants, they cast a scrutinizing eye upon the soil, with the lurking hope of possession. This resulted in their occupancy of the rich valley of the Connecticut, and other fertile regions which they traversed.

Farms were laid out, and in a manner cultivated. But in the early period of their establishment, the best system of husbandry could not be adopted, if known, until experience had tested the capacity of a new soil, and its congeniality to productions for the various uses to which they were to be applied.

The art of husbandry has been preserved through the dark ages, and most cultivated in the enlightened, by the clerical profession. The Norman clergy, particularly the monks, after the conquest of England, were greater improvers than any other class; and the lands of the church were conspicuous for their superior cultivation. It was so much the custom of the monks of this period, to assist in the cultivation of the lands, especially in seed time, haying, and harvest, that the famous Thomas Becket, after he was Archbishop of Canterbury, was accustomed to go out to the fields with the monks of the monasteries, where he happened to reside, and assist in reaping their grain, and making their hay. This is a trait of the modern clergy, and arises alike from their superior improvement. In our history of agriculture, in New England more especially, it will be perceived, also, that the spirit of husbandry, like the vestal flame, has been preserved, or enkindled, through the instrumentality of the priests.

The Rev. Mr Elliot, I apprehend, was the first and best practical farmer found in the country, at his day. His system of husbandry, probably the oldest American production on agriculture, is not only venerated for its antiquity, but quoted as an *oracle* whose responses are adapted to most of the inquiries of the present period.

'No work upon the subject of agriculture has perhaps ever been published in the United States, which has sustained so great, and so well-founded reputation, as Dr Dean's New England Farmer, or Georgical Dictionary.—And its being adapted to our own soil and climate, must give it a decided advantage, in point of practical utility, to the American cultivator over foreign publications.'—A third edition, much enlarged and improved, was published in 1822. This is the production of a Clergyman.

One of the oldest Societies of this Commonwealth for the promotion of agriculture, was founded by the Clergy of Brookfield, Charlton, Western and Newbraintree, assisted by some of their public spirited parishioners. Public meetings were holden for the furtherance of the object, in these towns alternately. At one of them I had the honor and gratification to deliver my first agricultural address. This association gave a spirit and impetus to the system of farming, which was soon apparent, and is still progressive. Essays were furnished by members, and published in some of the early numbers of the Massachusetts Repository of Husbandry. This Society was in operation until the general one of the county superceded its use.

One of the earliest premiums from the Massachusetts Society for promoting agriculture, was awarded to the late Rev. Mr Holcomb of Sterling, for the best crop of wheat. The Rev. Dr Crane of Northbridge, has for many years relinquished a portion of the small compensation for his parochial services, to enjoy a better independence, if not a more successful culture, on the abundant productions of his little farm.

It was generally observable through the country, until within a few years, that the clergyman of the town, or parish, was the best farmer within its limits. This was not only conspicuous on his farm, but in the arrangements of his homestead. The fact, if not already explained, admits of easy solution.

This order of men were generally more scientific than the most of their parishioners. There were few lawyers to take the lead, at that day, in any commendable work—and the *physician*, not of the *learned profession*, was held in respect for no quality, except the *all-sufficient* one, of having been *born a doctor*. The clergy, of whom I am now speaking, usually possessed *small*, but *good* farms. They had the means of obtaining such information from books, or otherwise, as would afford them aid in their practical avocations. Having this foundation, they are stimulated by a laudable incentive. They have been proverbial for their obedience to an early command; and their calling restrains them from becoming 'worse than an infidel.' Under these circumstances, they feel the necessity of husbanding their resources arising, generally, from their inadequate salaries; and of making the most of them, by the assistance of their *young operatives*, in causing their farms to be productive in the ratio of their families. This necessary and delightful occupation need be no impediment to their parochial duties. While it imparts health to the frame, it gives vigor to the mind. It renders the minister a pattern to the people on his farm, while it better prepares him for the more interesting and prior duties of the pulpit.

I am aware that this fascinating employment may become inordinate, and engrossing, and usurp too much of that time which ought to be devoted to the religious instruction, and moral improvement of the people. That the dearth of healthy and palatable nourishment, where they have been accustomed to find it administered, may induce the flock to remain in their folds, or to stray into *better pastures*. This, though a rare perversion, cannot be too severely rebuked.

I have dwelt on the *connection* between good *farming* and good *preaching* perhaps longer than may have been useful, to *illustrate* my *position*, that *science* is *essential* to the *character* of a *good farmer*.

I may be permitted to speak gratefully and affectionately of this order of men, having derived my parentage from one of this class, and find a covert from many of the ills of life, by an early apprenticeship on his farm. Under so competent an instructer, I imbibed a taste for rural occupations, and some experience of their practical application. I cannot be too thankful to a beneficent Providence, that my lot was cast under circumstances so propitious, for the knowledge of an employment which was the best substitute to our progenitors for their loss of Paradise; and the best solace to their posterity for the miseries they entailed! This sustains me under all reverses; more especially, in the *deprivation* of a faculty, which I once valued as the source of the best enjoyments of social life. In my rural occupations, I hold communion with nature, and enjoy its delights; and often in mute precepts, acquire more wisdom from the material creation, than could have been imparted from an intercourse with the intellectual world.

In this pleasing employment, it requires but faint picturing of the imagination to conceive myself the principal of a juvenile establishment, where good habits are to be formed, and wrong propensities corrected, by the controlling discipline of the master. Here are the infant and Primary Schools, in this Assylum, for the deaf and dumb, in their successive gradations, up to the period of maturity, when they are transplanted, a blessing and ornament to the world, by their future productions.

Enjoying this refuge and comfort for my declining years, you will permit me to press on your consideration the importance of combining a *rural* with the *mechanical* and *intellectual* education of your children. This will afford them a resort, when riches and honors fail. A healthful exercise promotes a cheerful mind. In this retreat, the rust of indolence, so wasteful to life, and the canker of all its enjoyments, will be kept from accumulating and corroding by constant attrition.—Here, solitude will offer attractions, when society has ceased to charm. In this sanctuary, the mind is both harmonized and inured to 'look through Nature, up to Nature's GOD.'

From the Frugal Housewife.

PUDDINGS.

Baked Indian Pudding.—Indian pudding is good baked. Scald a quart of milk, (skimmed milk will do,) and stir in seven table spoonfuls of sifted Indian meal, a tea-spoonful of salt, a tea-cupful of molasses, and a great spoonful of ginger, or sifted cinnamon. Baked three or four hours. If you want whey, you must be sure and pour in a little cold milk, after it is all mixed.

Boiled Indian Pudding.—Indian pudding should be boiled four or five hours. Sifted Indian meal and warm milk should be stirred together pretty stiff. A little salt, and two or three great spoonfuls of molasses, added; a spoonful of ginger, if you like that spice. Boil it in a tight covered pan, or a very thick cloth; if the water gets in, it will ruin it. Leave plenty of room; for Indian swells very much. The milk with which you mix it should be merely warm; if it be scalding, the pudding will break to pieces. Some people chop sweet suet fine, and warm in the milk; others warm thin slices of sweet apple to be stirred into the pudding. Water will answer instead of milk.

Flour or Batter Pudding.—Common flour pudding, or batter pudding, is easily made. Those who live in the country can beat up five or six eggs with a quart of milk, and a little salt, with flour enough to make it just thick enough to pour without difficulty. Those who live in the city, and are obliged to buy eggs, can do with three eggs to a quart, and more flour in proportion.—Boil about three quarters of an hour.

Bread Pudding.—A nice pudding may be made of bits of bread. They should be crumbled and soaked in milk over night. In the morning, beat up three eggs with it, add a little salt, tie it up in a bag, or in a pan that will exclude every drop of water, and boil it little more than an hour. No puddings should be put into the pot, till the water boils. Bread prepared in the same way makes good plum puddings. Milk enough to make it quite soft; four eggs; a little cinnamon; a spoonful of rose-water, or lemon-brandy, if you have it; a tea-cupful of molasses, or sugar to your taste, if you prefer it; a few dry, clean raisins, sprinkled in, and stirred up thoroughly, is all that is necessary. It should bake or boil two hours.

Rennet Pudding.—If your husband brings home company when you are unprepared, rennet pudding may be had at five minutes' notice; provided you keep a piece of calf's rennet ready prepared soaking in a bottle of wine. One glass of this wine to a quart of milk will make a sort of cold custard. Sweetened with white sugar, and spiced with nutmeg, it is very good. It should be eaten immediately; in a few hours it begins to curdle.

Custard Puddings.—Custard puddings sufficiently good for common use can be made with five eggs to a quart of milk, sweetened with brown sugar, and spiced with cinnamon, or nutmeg, and very little salt. It is well to boil your milk, and set it away till it gets cold. Boiling milk enriches it so much, that boiled skim-milk is about as good as new milk. A little cinnamon, or lemon peel, or peach leaves, if you do not dislike the taste, boiled in the milk, and afterwards strained from it, give a pleasant flavor. Bake fifteen or twenty minutes.

Rice Pudding.—If you want a common rice pudding to retain its flavor, do not soak it, or put it in to boil when the water is cold. Wash it, tie it in a bag, leave plenty of room for it to swell, throw it in when the water boils, and let it boil about an hour and a half. The same sauce answers for all these kinds of puddings. If you have rice left cold, break it up in a little warm milk, pour custard over it, and bake it as long as you should custard. It makes very good puddings and pies.

Bird's Nest Pudding.—If you wish to make what is called 'bird's nest puddings,' prepare your custard,—take eight or ten pleasant apples, pare them, and dig out the core, but leave them whole, set them in a pudding dish, pour your custard over them, and bake them about thirty minutes.

From Cobbett's Advice to Young Men.

MARRIED LIFE.

A bare glance at the thing shows that a farmer, above all men living, can never carry on his affairs with profit without a wife, or a mother, or a daughter, or some person. To be sure a wife would cause some trouble, perhaps to this young man. There may be the doctor and the nurse to gallop after at midnight; there might be, and there ought to be, if called for, a little complaining of late hours; but what are these, and all the other troubles that could attend a married life, what are they, compared to the one single circumstance of the want of a wife at your bedside during one single night of illness! A nurse! what is a nurse to do for you? Will she do the things that a wife will do? Will she watch your looks and motions and your half uttered wishes? Will she use the urgent persuasions so often necessary to save life in such cases? Will she by her acts convince you that it is not a toil, but a delight, to break her rest for your sake? In short, now it is that you find that what women themselves say is strictly true, namely, that without wives *men are poor helpless mortals.*

As to the expense, there is no comparison between that of a woman servant and a wife, in the house of a farmer or a tradesman. The wages of the former is not the expense; it is the want of a common interest with you: and this you can obtain in no one but a wife. But there are the children. I for my part firmly believe that a farmer, married at twentyfive, and having ten children during the first ten years, would be able to save more money during these years, than a bachelor of the same age would be able to save, on the same farm, in a like space of time, he keeping only one maid servant. One single fit of sickness of two months' duration, might sweep away more than all the children would cost in the whole ten years, to say nothing of the continual waste and pillage, and the idleness, going on from the first day of the ten years to the last.

Besides, is the money all? What a life to lead! No one to talk with without going from home, or without getting some one to come to you; no friend to sit and talk to; no pleasant evenings to pass! Nobody to share with you your sorrows or your pleasures; no soul having a common interest with you; all around you taking care of themselves, and no care of you; no one to cheer you in moments of depression; to say all in a word, no one to *love* you, and no prospect of ever seeing any such one to the end of your days. For, as to parents and brethren, if you have them, they have other and very different ties; and, however laudable your feelings as son and brother, those feelings are of a very different character.

It does very well in bantering songs to say that a bachelor's life is '*devoid of care.*' My observation tells me the contrary, and reason concurs, in this regard, with experience. When he quits his home, he carries with him cares that are unknown to the married man. If, indeed, like the common soldier, he have merely a lodging place, and a bundle of clothes given in charge to some one, he may be at his ease; but, if he possesses anything of a home, he is never sure of its safety; and this uncertainty is a great enemy to cheerfulness; and as to efficiency in life, how is the bachelor to equal the married? In the case of the farmers and tradesmen, the latter have so clearly the advantage over the former, that one need hardly insist upon the point; but it is and must be the same in all situations in life. To provide for a wife and children is the greatest of all spurs to exertion.—Many a man naturally prone to idleness has become active and industrious when he saw a family around him; many a dull sluggard has become, if not a bright man, at least a bustling man, when roused to exertion by his love. Indeed, if a man will not exert himself for the sake of a wife and children, he can have no exertion in him; or he must be dead to all the dictates of nature.

Our Children can do as we did.—Dr —— told me, that when the schoolmaster went to one of the families, the man treated the schoolmaster politely, but could not encourage him: but the good wife said, 'I have no notion of these schoolmasters; it is only to make money. I know as much as most people do; and when I was young, a schoolmaster came round, and I was signed for a quarter, and I went two or three days, and I did not know one bit more than I did before I went, and then I was signed to the singing school, and I went two or three days, and I did not know one bit more than I did before, and I reckon I know as much as most people, who go to these schools, and our children can do as we did.'

From East India Papers.

An extra number of the India Gazette, which we have unfortunately mislaid, contains a long and friendly notice of Dr Bowditch's translation of La Place. Some mortification is expressed, that the work should have come from Boston, in North America, instead of Cambridge, in England.—'Why is it,' the reviewer asks, 'that British mathematicians should have so tamely allowed this glory to be snatched from their hands.'

The Hobart-Town (Van Diemen's Land) Courier celebrates a radish, 'as thick as a stout man's thigh, and from ten to eleven feet high.'

Infant Schools have been established at the British Colony in South Africa.

It is a proof at once of the universality of the press and of the English language, that the same discussions on the question of parliamentary reform, which have circulated throughout the United Kingdom and North America, are also finding their way through India in the Calcutta gazettes.—*Salem Gazette.*

Most Unfortunate.—The insurance of Mrs Staats, of Buffalo, whose loss is estimated at $10,000 by the late fire, expired at 12 o'clock of the very day on which the conflagration occurred in the afternoon!

NEW ENGLAND FARMER.

Boston, Wednesday Evening, Jan. 11, 1832.

BLACK OAK, YELLOW OAK, &c.

We have received a long communication on the above, and some other subjects, from our Portsmouth correspondent "A. R." which contains useful information, blended with matter, which cannot be interesting to our readers, and is therefore omitted.

Mr. A. R. accuses Mr. E. of inaccuracy, because the latter says "What is called the Yellow Oak in this vicinity, is the common Black Oak." What I call the Yellow Oak, is a species or variety, that does not appear black in any case, but has the same yellow of the Black Oak, when examined. The Black Oak is peculiar to light, bushy, hilly, rocky, poor, sandy soils. They are intermixed with other species of oak, walnut, &c. Sometimes they are among the Pitch Pine. They are very speedy in their growth, when young, even in the poorest soils. They seldom attain to a large size, neither are they long lived. They have a fine bark, and assume their hue at an early stage. They are the only oak, which produce what is called the Oak Apple, which is the most curious thing in nature.—They are tolerably good timber, for many uses, but not so durable as the White Oak. If cut and used green, when in a vigorous state of growing, they are the best fuel of any within my knowledge. They burn free and bright, and give great heat. A stick will outlast four of walnut of the same size. Their acorns are from ¼ to ½ the size of the White Oak acorns.

"The Yellow Oak is generally found on better soils, having more frequently the white and red oaks for their neighbours. They attain to a large size, not unlike the red, are seldom found with so large a trunk, but are quite as tall, and less branched. Their timber is similar to the black oak. Their outward appearance in the same forest is so similar to the red oak, that I have found it impossible, in selecting them for timber, to distinguish them from the red, only by bruising and cutting the bark, when the inside is found yellow, but of not quite so high a tinge as the black oak. Their acorns are about half the size of the black oak, more flat, are covered more with the cup shell, out of which they seldom fall. The latter described resemble the Grey Oak of Maine, which are very frequent there, and are much used in ship building. The bark of the Black Oak, and that of the Yellow Oak, have their similar worth for tanning and colouring. A. R. then cautions against the use of the Swamp Sumac, which he says is poisonous.

As respects the supposed difference between Black Oak and Yellow Oak, we will observe that they are varieties of the same species, viz. the *Quercus tinctoria*, (*coloring oak*) of Michaux. This is one of the most important of our forest trees, as it produces an article of commerce called Quercitron, much used in Europe, in dying, staining, &c. but we believe not so well known, nor its merits so highly appreciated in the U. States. In the 25th year of George III. Dr Edward Bancroft obtained an act of the British Parliament, giving him an exclusive right "of the use and application of certain vegetables for dying" &c. In the specification of Dr Bancroft's claim for his exclusive right, three different sorts of vegetable substances are mentioned, viz: the barks of the Yellow Oak, alias Black Oak, (*Quercus tinctoria*) the Walnut, *(Juglans alba)*, and the Red Mangrove, *(Rizophora mangle)*. In giving a description of the Yellow Oak, Dr. Bancroft says, "The first is a species of oak," growing spontaneously on the continent of North America, and particularly within the thirteen United States, in some of which, particularly in the Massachusetts Bay, it is commonly called *Yellow Oak*, and in others, particularly in Pennsylvania *Black Oak*, being that species, which in the writings of the celebrated Carolus Linnæus is termed *Quercus nigra*, (Black Oak). The bark of this oak is the part most useful in giving color; it is very rough, and of a dark brown or black color on the outside, and of a light yellowish brown within; and may be distinguished from the bark of all other oaks, with which I am acquainted, by the following circumstance or effects, viz. if boiled in water, its decoction becomes yellow by the addition of alum; or if, instead of alum, a suitable quantity of green vitriol, or other solution of iron, by some other mineral or vegetable acid be added, it produces a kind of olive, or olive brown colour, instead of a black, which would be produced by the decoction of any other kind of oak, known to me. *There are several varieties of this species of oak*, —all agree with it in giving a yellow color by the help of alum, and I claim the exclusive right of dying,&c. of all the oaks possessing that property, &c.

The bark above mentioned was named by Dr Bancroft Quercitron bark, from the latin words *quercus* (oak) and *citrina* (yellow). It has become an article of commerce, of great use in Great Britain, and is we believe, as regularly placed on prices current as flour or potash.

Michaux's North American Sylva describes and gives plates of 29 different species of oaks, found in the U. S. and an additional catalogue of a number more, which are not figured. He describes what he calls the *Yellow oak*, (*Quercus prinus acuminata*) but says 'the banks of the Delaware may be assumed as the Northern climate of the Yellow Oak' He says nothing of the different varieties of the Black Oak, or coloring oak, but there are varieties and it would be well if some man of science would trace and describe them, and ascertain their relative value both for coloring and fuel. If A. R. does not mistake, when he asserts that a stick of Black Oak will outlast four of walnut, and burn free and bright, this oak must deserve cultivation for fuel as well as its other good properties.

Michaux in describing the black alias Yellow Oak says 'From the cellular integuments of the Black Oak is obtained the quercitron, of which great use is made in dying wool, silk, and paper hangings. According to several authors who have written on this subject, and among others Dr Bancroft, to whom we are indebted for this discovery, one part of quercitron yields as much coloring matter as eight or ten parts of wood. Ths decoction is of a brownish yellow, which is rendered deeper by an alkali, and lighter by acids. A solution of alum causes a small portion of the coloring matter to fall in a deep red precipitate of a bright hue.

'To dye wool it is sufficient to boil the quercitron with an equal weight of alum: in dipping the stuff, the deepest shade is given first, and afterwards the straw color: to animate the tint the stuff may be passed, in coming out of the dye, through water whitened with a little washed chalk. A brighter color is obtained by means of solution of tin. Quercitron may be substituted for woad, in giving all the shades of yellow to silk: the proportion is one part by weight to twelve parts of silk. In the advertisements of Philadelphia for February, 1808, this substance is rated at 40 dollars a ton, and from that city chiefly it is exported to Europe.'

American Silk.—Mr D. M. Russell, of Plymouth, N. H., has sent to the Farmer office a beautiful specimen of sewing silk, manufactured at Plymouth, N. H. by Mrs William Green. The latitude of Plymouth is fortythree degrees, fortyfive minutes, thirtyone seconds north. This proves that our climate is not too cold, as some have supposed, for this valuable article, which we hope will yet be a staple commodity in the Northern as well as in the Southern States.

BRIGHTON MARKET FOR THE YEAR 1831.

First quarter ending March 28.

5207	Beef Cattle,	estimated sales,	186,452 00
396	Stores,	" "	7,920 00
9160	Sheep,	" "	22,900 00
2108	Swine,	" "	8959 00
			$226,231 00

Second quarter, ending June 27.

2801	Beef Cattle,	estimated sales,	100,836 00
440	Stores	" "	8,800 00
5804	Sheep	" "	11,603 00
2870	Swine	" "	12,227 50
			$133,471 50

Third quarter, ending Sept. 26.

5610	Beef Cattle,	estimated sales,	185,130 00
4300	Stores	" "	61,900 00
30229	Sheep,	" "	67,879 38
5767	Swine	" "	18,742 75
			$332,652 13

Fourth quarter, ending Dec. 26.

20304	Beef Cattle,	estimated sales,	507,600 00
10364	Stores,	" "	126,368 00
33460	Sheep	" "	66,920 00
16126	Swine	" "	46,441 00
			$747,329 00

RECAPITULATION.

Beef Cattle,	33922	980,018 00
Stores,	15400	204,988 00
Sheep	84453	160,307 38
Swine	26871	86,370 25
Whole No.	160646	$1,440,693 63

1830—Beef Cattle, 37767
Stores, 13685
Sheep, 132697
Swine, 19639 *Adv. and Patriot.*

To Correspondents.

We are compelled to omit this week several able communications, among which are Judge BUEL's valuable table of Pears—an article from Doct. PECK of Foxborough, on the late fatal epidemic among horses—further remarks on different breeds of Live Stock—on the Holly, as a plant for Hedges, &c. &c.

Sweet Herbs, &c.

FOR sale at the New England Seed store, 52, North Market street—The following Sweet Herbs, pulverized, and packed in tin cannisters for domestic use, viz:

Sweet Marjoram, 37½ cts—Thyme, 33 cts—Summer Savory, 25 cts—Sage, 17 cts,—per cannister. Also—Black Currant Wine for medicinal purposes, 75 cts per bottle. Tomato Ketchup, 37½ cts per bottle. jan11

Wanted,

TWO or three copies of the 1st, 2d and 3d volumes of the New England Farmer, for which a fair price will be paid —Apply at this office. jan11

Elegant Camellia Japonicas & Bouquets.

THE Subscriber, Gardener to John Prince, Esq. at Jamaica Plains, can furnish a constant supply of elegant Bouquets—also superb double flowers of white, and several other sorts of Camellia Japonicas, at prices lower than in former years. Also—very superior Mushrooms, and a great variety of Green-House plants.

THO'S MASON.

Jamaica Plains, Jan. 10, 1832.

Grape Cuttings, &c.

WILLIAM PRINCE & SONS, near New York, offer for sale the following:

30,000 cuttings of the Isabella, Alexander, or Schuylkill Muscadel, Catawba, Winne, Herbemont's Madeira, Bland, Elsingburg, Elkton, Worthington, White Fox, Lufborough, Long's Arkansas, Missouri, Muncy, Norton's Virginia Seedling, Scuppernong, York Madeira, and other native and foreign Grape Vines, at reasonable rates.

Scions of Fruit Trees for ingrafting, which can now be sent with safety to any part of the Union, will be supplied —of all the various kinds.

Above 150 varieties of Double Dahlias, including the New Anemone flowered, and Dwarf varieties, and also several White flowering varieties.

500 New Chinese Mulberry or Morus multicaulis, so superior for silk worms.

500 lbs. Seed of the Locust tree, of the Long Island variety, so noted for ship timber.

Orders for these articles, or for Fruit Trees, Flowering Shrubs and Plants, Green House Trees and Plants, Bulbous Flower Roots, &c. will receive the utmost attention. Orders can be sent by mail—and Catalogues will be sent gratis to all those who desire them.

Flushing, N. Y. Jan. 5, 1832. 2w

A Gardener Wanted.

WANTED, a Gardener, who can bring good recommendations of his industry, sobriety and honesty. No one need apply who has so high an opinion of himself, as not to be willing to follow without complaint or scruple the directions given to him, as it is not my intention to hire a master over myself. Good wages and kind treatment will be given, but entire obedience is expected in return.

JOHN LOWELL.

Boston, Jan. 2, 1832. tf

Historical Parallels.

JUST published by LILLY & WAIT, Historical Parallels, Vol. 1—being No. 20 of the Library of Entertaining Knowledge, price 40 cts. Each No. contains more than 200 pages, and numerous engravings on wood, beautifully executed.

Lilly & Wait have also now preparing for press, and will speedily publish—The New American Clerk's Magazine, containing the most useful and necessary Forms of Writing, which commonly occur between man and man;—and that will be found equally necessary and convenient for the farmer, the mechanic, the clerk, the apprentice, the merchant, the lawyer, and for every man, of whatsoever occupation, who has any interest in ordinary business transactions. Calculated for the use of the citizens of the United States, and made conformable to law. jan 3

Tea Wheat.

A FEW bushels of this very valuable variety of spring Wheat is this day received, for sale at J. B. Russell's Seed Store, No. 50½ North Market street, from the vicinity of Lake Erie. Persons in want of it are advised to call soon, as the supply is small, and many were disappointed, in not being able to get the Black Sea Winter Wheat, from the same source. One kernel of this wheat was discovered in a chest of *tea* in St John, New Brunswick, in 1823, from which the present variety has been disseminated. See N. E. Farmer, vol. x, page 105—and vol. vi. page 82. Dec. 14.

Seeds for Country Dealers.

TRADERS in the country, who may wish to keep an assortment of genuine Garden Seeds for sale, are informed they can be furnished at the New England Farmer office, No. 50½ North Market street, Boston, with boxes containing a complete assortment of the seeds mostly used in a kitchen garden, on as favorable terms as they can be procured in this country, neatly done up in small papers, at 6 and 12 cents each—warranted to be of the growth of 1831, and of *the very first quality*. ORNAMENTAL FLOWER SEEDS will be added on the same terms, when ordered, as well as PEAS, BEANS, EARLY and SWEET CORN, &c, of different sorts.

☞ The seeds vended at this establishment, are put up on an improved plan, each package being accompanied with short directions on its management, and packed in the neatest style.—Traders are requested to call and examine for themselves. Nov. 12.

Cobbett's Advice to Young Men, &c.

JUST received and for sale at J. B. Russell's Seed Store, No. 50½ North Market Street, Boston—

Advice to Young Men, and (incidentally) to Young Women, in the Middle and Higher Ranks of Life; in a series of Letters addressed to a Youth, a Bachelor, a Lover, a Husband, a Citizen, or a subject. By William Cobbett. Price 50 cents.

Also—A Ride of eight hundred miles in France, containing a sketch of the agriculture, &c, of the country. By J. P. Cobbett. Price 50 cents.

One copy only, just received from London, of Loudon's Encyclopedia of Gardening, with many hundred wood engravings; *new edition*, greatly enlarged and improved. Price $11,00. Dec. 28.

Fresh White Mulberry Seed.

JUST received at J. B. Russell's Seed Store, Nos. 51 & 52 North Market Street—

A small supply of fresh and genuine White Mulberry Seed, warranted the growth of the present season, from one of the greatest Mulberry orchards in Mansfield, Connecticut. Short directions for its culture accompany the seed.

Ammunition.

OF the *best* quality and *lowest prices*, for sporting—constantly for sale at COPELAND'S POWDER STORE. 63 Broad Street.

N. B. If the quality is not found satisfactory, it may be returned, and the money will be refunded Jan. 1

Jewelry, Watches, and Fancy Goods.

WM. M. WESSON, No. 105 Washington Street, Boston, is constantly supplied with a good assortment of Watches, Silver and Plated Ware, Jewelry, Cutlery, Trays of all kinds, Fancy Goods, &c, &c, which he will dispose of at as low a rate as can be purchased in the city. ☞ Watches repaired and warranted.

Flooring Boards, &c.

OF hard Southern Pine, or Eastern White Pine, furnished to order, ready planed (by steam power) and tongued or grooved, of any required dimensions. Quality good, and price lower than they can be elsewhere had. Apply to E. COPELAND, JR, 65, Broad street.

Black Currant Wine.

JUST received at J. B. Russell's Seed Store, Nos. 51 & 52 North Market Street, Boston—

A further supply of superior old Black Currant Wine, made under the inspection of John Prince, Esq. Roxbury; an account of its astringent and detergent properties in various complaints, will be found in the N. E. Farmer, vol 5, page 267, written by S. W. Pomeroy, Esq. and the late Doct. J. G. Coffin. It is highly salutary in many summer complaints. Doct. Coffin states: 'Its use has been attended with remarkable success in the early stages of cholera morbus and dysentery—and again also in the later stages of these diseases, after the symptoms of inflammation or febrile excitement had ceased. It has been strikingly remedial in the low states of typhoid and bilious fever. The late Capt. Gilchrist, who for several years followed the Batavia trade, and who had always suffered an attack of the severe cholera which proves so destructive of human life in that climate, used to say that after he had this wine with him, and took two glasses of it every morning, he escaped the disease. On one voyage, his mate, who had not taken the wine, was seized with this complaint, when a bottle or two stopped its progress. We have not room to enumerate many other morbid affections in which this wine has proved useful. In sore throat it has for many years been considered almost a specific remedy.—Price 75 cts. per bottle.

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, russettings,		barrel	3 00	3 50
ASHES, pot, first sort,		ton	112 00	115 00
pearl, first sort,		"	125 00	130 00
BEANS, white,		bushel	90	1 00
BEEF, mess,		barrel	10 00	10 50
prime,		"	7 7.	8 00
Cargo, No. 1,		"	7 0(	7 50
BUTTER, inspected, No. 1, new,		pound	1(	18
CHEESE, new milk,		"	6	8
skimmed milk,		"		3
FLAXSEED,		bushel	1 12	1 50
FLOUR, Baltimore, Howard-street,		barrel	5 87	6 25
Genesee,		"	6 31	6 50
Alexandria,		"	5 75	5 85
Baltimore, wharf,		"	5 50	5 75
GRAIN, Corn, Northern,		bushel	70	75
Corn, Southern yellow,		"	67	68
Rye,		"	95	98
Barley,		"	1 12	1 20
Oats,		"	48	50
HAY,		cwt.	65	70
HOG'S LARD, first sort, new,		"	9 60	10 00
HOPS, 1st quality,		"	11 00	13 00
LIME,		cask	1 00	1 06
PLAISTER PARIS retails at		ton	3 00	3 25
PORK, clear,		barrel	16 00	17 00
Navy mess,		"	13 00	14 00
Cargo, No. 1,		"	13 00	13 50
SEEDS, Herd's Grass,		bushel	2 00	2 25
Red Top, northern,		"	67	75
Red Clover, northern,		pound	8	10
TALLOW, tried,		cwt.	10 00	10 25
WOOL, Merino, full blood, washed.		pound	58	63
Merino, mix'd with Saxony,		"	65	70
Merino, ¾ths, washed,		"	52	55
Merino, half blood,		"	48	50
Merino, quarter,		"	45	48
Native, washed,		"	42	44
Pulled superfine,		"	62	62
1st Lambs,		"	53	58
2d, "		"	40	40
3d, "		"	28	33
1st Spinning,		"	48	58

PROVISION MARKET.

CORRECTED BY MR HAYWARD, CLERK OF FANEUIL HALL MARKET.

BEEF, best pieces,		pound	8	10
PORK, fresh, best pieces,		"		6¼
whole hogs,		"	5½	6½
VEAL,		"	6	8
MUTTON,		"	4	8
POULTRY,		"	7	8
BUTTER, keg and tub,		"	12	15
lump, best,		"	16	18
EGGS, retail,		dozen	50	67
MEAL, Rye, retail,		bushel		1 17
Indian, retail,		"		1 00
POTATOES,		"	37	40
CIDER, (according to quality,)		barrel	4 00	5 00

BRIGHTON MARKET—*Monday, Jan. 9.*

[Reported for the Daily Advertiser and Patriot.]

At market this day 312 Beef Cattle, 18 Stores, 750 Sheep, 130 Swine. The Swine are the same we reported last week.

PRICES—*Beef Cattle*—An attempt was made in the morning to advance the price, and was effected on some qualities. We quote for extra $5 25 a 5 50, prime $5, good 4 67 a 4 84, thin 3 50 a 4 50.

Cows and Calves—A few only were at market—no sales noticed.

Sheep—We noticed about 300 sold by the pound, alive, at 4c. which was probably something less than their real value. A lot of Coset Wethers were taken at $4 58 each, and a lot at about $6 each.

Swine—No sales.

New York Cattle Market, Dec. 30.—Beef Cattle — in market this week 500 head, generally far superior cattle to those last week, and sales have averaged 50c. per hundred better. Prices $5 50 a 7 50; principal sales at $6 50. Sheep and lambs — about 1500 in; proportion of lambs very short; good sheep unusually scarce; sales from $2 50 to 6 50. and brisk; lambs $2 a 3 50.—*D. Adv.*

MISCELLANY.

The following beautiful Hymn was written by the Rev. J. Pierpont, of Boston, for the recent dedication of a new House of Public Worship, in Plymouth, Mass.

ORIGINAL HYMN.

The winds and waves were roaring;
The Pilgrims met for prayer;
And here, their God adoring,
They stood, in open air.
When breaking day they greeted,
And when its close was calm,
The leafless woods repeated
The music of the psalm.

Not thus, O God, to praise thee,
Do we, their children throng:
The temple's arch we raise thee
Gives back our choral song.
Yet, on the winds, that bore thee
Their worship and their prayers,
May ours come up before thee
From hearts as true as theirs!

What have we, Lord, to bind us
To this, the Pilgrim's shore?—
Their hill of graves behind us,
Their watery way before,
The wintry surge, that dashes
Against the rocks they trod,
Their memory, and their ashes—
Be thou their guard, O God!

We would not, Holy Father,
Forsake this hallowed spot,
Till on that shore we gather,
Where graves and griefs are not:
The shore where true devotion
Shall rear no pillared shrine,
And see no other ocean
Than that of love divine.

HOW TO TELL BAD NEWS.

SCENE. Mr G.'s Room, at Oxford. Enter, his Father's Steward.

Mr G.—Ha! Jervas, how are you, my old boy? how do things go on at home?

Steward.—Bad enough, your honor, the magpie 's dead.

Mr G.—Poor Mag! so he 's gone. How came he to die?

Steward.—Over-ate himself, sir.

Mr G.—Did he, faith? a greedy dog; why, what did he get he liked so well?

Steward.—Horse flesh, sir; he died of eating horse flesh.

Mr G.—How came he to get so much horse flesh?

Steward.—All your father's horses, sir.

Mr G.—What! are they dead too?

Steward.—Aye, sir, they died of over-work.

Mr G.—And why were they overworked, pray?

Steward.—To carry water, sir,

Mr G.—To carry water? and what were they carrying water for?

Steward.—Sure, sir, to put out the fire.

Mr G.—Fire! what fire?

Steward.—Oh, sir, your father's house is burned down to the ground.

Mr G.—My father's house burned down! and how came it set on fire?

Steward.—I think, sir, it must have been the torches.

Mr G.—Torches! what torches?

Steward.—At your mother's funeral.

Mr G.—My mother dead!

Steward.—Ah, poor lady! she never looked up after it.

Mr G.—After what?

Steward.—The loss of your father.

Mr G.—My father gone too?

Steward.—Yes, poor gentleman, he took to his bed as soon as he heard of it.

Mr G.—Heard of what?

Steward.—The bad news, sir, and please your honor.

Mr G.—What! more miseries? more bad news?

Steward.—Yes, sir; your bank has failed, and your credit is lost, and you are not worth a shilling in the world. I made bold, sir, to come to wait on you about it, for I thought you would *like to hear the news!*

A CHINESE BRIDE.

The greatest rarity, however, after this feast, was the sight of a Chinese bride. The son of our host having been married a few days before, we were honored (according to the usage of the country, during the honey-moon) with permission to look at his wife, as she stood at the door of her apartment, while we were passing out. The lady was surrounded by several old women, who held tapers and lamps above and about her, that we might have a more complete view of her figure and attire. She was a young person, (perhaps seventeen years of age,) of middle stature, with very agreeable features and a light complexion, though she seemed to us to have used paint. She wore a scarlet robe, superbly trimmed with gold, which completely covered her from the shoulders to the ground. The sleeves were very full, and along the bottom ran a beautiful fringe of small bells. Her head-dress sparkled with jewels, and was most elegantly beaded with rows of pearls, encircling it like a coronet; from the front of which a brilliant angular ornament hung over her forehead and between her eye-brows. She stood in a modest and graceful attitude, having her eyes fixed on the floor, though she occasionally raised them, with a glance of timid curiosity, towards the spectators. Her hands, joined together, but folded in her robe, she lifted several times towards her face, and then lowered them very slowly.—Her attendants, presuming that the guests would be gratified with a peep at that consummation of Chinese beauty, the lady's feet, raised the hem of the mantle from her's, for a moment or two.—They were of the most diminutive kind, and reduced to a mere point at the toe. Her shoes, like the rest of her bridal apparel, were scarlet, embroidered with gold. In justice to the poor creature, during this torturing exhibition, (as we imagine it must have been to her,) her demeanor was natural and becoming, and once or twice something like half a smile, for an instant, showed that she was not entirely unconscious of the admiration which her appearance excited, nor much displeased by it.—*Tyerman and Bennet's Journal.*

Lord Brougham.—There lives in England a man whose daily labors last for twenty hours out of the twentyfour, who presides in the House of Lords and in a Court of Justice, who attends at the Council, who gives audiences each day to Barristers belonging to both kingdoms, and who still finds time to write articles on politics and jurisprudence in the *Edinburgh Review*, besides elementary works, which are distributed gratis throughout the kingdom, and who is the Director of at least ten associations for the diffusion of useful knowledge amongst the working clasess. We need hardly to add that the person herein alluded to is no other than Lord Brougham.

Parliamentary Qualifications.—A candidate by the name of Chadwick, in standing for a seat in the British House of Commons, sums up his qualifications thus:

'I am a man of family; I am a man of no business—I have never been used to it; but I can shout, laugh, hawk and spit; and cough, stamp, hiss, hoot and huzza; and what more can be wanted from an M. P.? I do not doubt but my stamping, shouting, &c, would have as much effect in the House of Commons as most speeches generally have.'

MR FESSENDEN—At a meeting of the Framingham Lyceum this week, the question for discussion was—'Has a *man* a moral right, under ordinary circumstances, to lead a single life?'

On this question the inclosed communication was read by the Vice President. You are at liberty to give it a place in your poet's corner in the New England Farmer, next week. W. B.

ON MATRIMONY.

Pray let a young lady, sir President, speak,
Though not versed in logic, or Latin, or Greek.
I 'm sure you 'll excuse if for once we come out
On a subject where boys that are beardless will spout.
The question is this—'*Shall a man be excused,*
If, wayward, or restive, he will not be noosed.'
Now who ever heard such a question as that?
You might just as well talk of noosing a cat.
Your sex would *all* marry, there 's not the least doubt,
Could they get our consent to nose us about.
But not having got it, if we can unite,
I 'll tell you what rules we intend to indite.
First,—none shall consent to quit single bliss
Except on condition of something like this:
We resolve to expunge that base term—*obey*,
For we think we can govern as wisely as they;
But still, to keep peace, we' ll consent to divide,
While *they* hold the helm, we 'll sit close beside:
Then, when we are bridled, they cannot complain
If we give *them* the bit, and hold fast to the rein.
And as to the whip,—when we ride for a dash,
The handle we 'll keep,—but we 'll give *them* the lash.
So in all *other* matters—*divide, and we 'll choose*—
We will not unite if they dare to refuse.
In *one* thing we 'll give them exclusive control,
And, standing aloof, we'll leave them the whole:
Should they sigh for a halter, we 'll never claim half,
One rope won 't accommodate more than one calf.

BELINDA.

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